Т	RAI	NSMITTA	H	cket No. 6014							
In F	In Re Application Of: John P. Jensen et al.										
Application No. Filing Date Customer No. Group Art Unit Confirmation 10/702,686 November 6, 2003 Leslie A. Wong 23389 1761 8992											
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I Itie	Title: EDIBLE FLAVOR IMPROVER, PROCESS FOR ITS PRODUCTION AND USE Address to:										
				Commissioner for Paten P.O. Box 1450 Alexandria, VA 22313-14							
				37 CFR 1.97(b)							
		of a nation three mon application	nal application other ths of the date of en n; before the mailing	atement submitted herewith is than a continued prosecution atry of the national stage as set of a first Office Action on the mest for continued examination un	application und t forth in 37 CF erits, or before	der 37 CFR 1.53 R 1.491 in an in the mailing of a	3(d); within sternational				
2.	×	The Information Disclosure Statement submitted herewith is being filed after the period specified in 37 CFR 1.97(b), provided that the Information Disclosure Statement is filed before the mailing date of a Final Action under 37 CFR 1.113, a Notice of Allowance under 37 CFR 1.311, or an Action that otherwise closes prosecution in the application, and is accompanied by one of:									
		☐ the	statement specified i	n 37 CFR 1.97(e);							
				OR							
	★ the fee set forth in 37 CFR 1.17(p).										

TRANSMITTA	L OF INFORMA (Under 37 CFI	TEMENT		cket No. 6014						
In Re Application of	John P. Jensen o	DEC 2 8 2006								
Application No. Filing Date Examine Customer No. Group Art Unit Confirmation										
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Certific	ate of Transmission b	y Facsimile*	Ce	rtificate of Mail	ling by First Clas	ss Mail				
Certify that this document and authorization to charge deposit account is being facsimile transmitted to the United States Patent and Trademark Office (Fa Commissioner for Patents P.O. Box 1450, Alexandria, VA										
*This certificate may only be used if paying by deposit account. Dated: December 26, 2006 Edward W. Grolz Registration No. 33,705 SCULLY, SCOTT, MURPHY & PRESSER, P.C. 400 Garden City Plaza, Suite 300 Garden City, New York 11530 (516) 742-4343										



Applicants: John P. Jensen et al. Examiner: Leslie A. Wong

Serial No.: 10/702,686 Art Unit: 1761

Filed: November 6, 2003 **Docket**: 16014

For: EDIBLE FLAVOR IMPROVER, Dated: December 26, 2006

PROCESS FOR ITS PRODUCTION

AND USE

Confirmation No.: 8992

Mail Stop Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT PURSUANT TO 37 C.F.R. §§1.56, 1.97 and 1.98

Sir:

Applicants, in order to meet their duty of disclosure, set forth at 37 C.F.R. §1.56, submit herewith those additional references which they deem relevant to the claims of the present application.

CERTIFICATE OF MAILING UNDER 37 C.F.R. §1.8(a)

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Mail Stop Amendment, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450.

Dated: December 26, 2006

Edward W. Grolz

12/29/2006 SSITHIB1 00000028 10702686

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The relevant additional references are as follows:

- 1. Meyer, S. et al., <u>Food Technology</u>, Vol. 56, no.7 (July 2002), pp. 42-45: "Optimizing Sweetener Blends for Low-Calorie Beverages"
- 2. European Patent No. EP 0 132 444 B1, dated February 13, 1985 (to General Foods Corporation)
- 3. International Patent Application No. WO 99/15032, dated April 1, 1999 (to Holland Sweetener Company V.O.F.)
- 4. U.S. Patent No. 6,287,620, dated September 11, 2001 to Van Den Ouweland, et al.
- 5. U.S. Patent No. 5,474,791, dated December 12, 1995 to Zablocki, et al.
- 6. U.S. Patent No. 5,633,031, dated May 27, 1997 to Zablocki, et al.
- 7. U.S. Patent No. 6,372,277, dated April 16, 2002 to Admiraal, et al.
- 8. U.S. Patent No. 4,228,198, dated October 14, 1980 to Burge, et al.
- 9. U.S. Patent No. 6,379,735, dated April 30, 2002 to Yukio, et al.
- 10. <u>Innovation in Food Technology</u> (September 12, 2001), p. 76: "Sugar Sweetness From Natural Distillates"
- 11. <u>Confectionary Production</u>, 67(2) (Feb. 2001), p.27: "Real Sugar Flavour Without The Calories"
- 12. U.S. Patent No. 6,245,376, dated June 12, 2001 to Pittet, et al.
- 13. U.S. Patent No. 6,440,222, dated August 27, 2002 to Donovan, et al.
- 14. U.S. Patent No. 6,406,546, dated June 18, 2002 to Donovan, et al.
- 15. U.S. Patent No. 5,466,294, dated November 14, 1995 to Kearney, et al.
- 16. Vaccari, G. et al., Zuckerindustrie 126 (2001) Nr. 8, pp.619-624: "Cooling Crystallization Applied To The 'Extract' Of A Chromatographic Separation Process (SMB) Of Beet Raw Juice"
- 17. European Patent No. EP 0 957 178 A2, dated April 23, 1999 (to Eridania S.p.A.)
- 18. U.S. Patent No. 5,902,409, dated May 11, 1999 to Kwok, et al.

19. U.S. Patent No. 4,359,430, dated November 16, 1982 to Heikkila, et al.

20. U.S. Patent No. 5,127,957, dated July 7, 1992 to Heikkila, et al.

21. U.S. Patent No. 6,093,326, dated July 20, 2000 to Heikkila, et al.

22. International Patent Application No. WO 96/10650, dated April 11, 1996 (to Cultor Oy)

The significance of all of the above-cited references are discussed in the subject specification.

Applicants respectfully request that the above-mentioned references be made of record in the file of the present application. To that end, applicants submit herewith the aforementioned references and the completed Form PTO-1449, setting forth these references.

Accompanying this supplemental information disclosure statement is a petition pursuant to 37 C.F.R. §1.97(c) and payment of the required petition fee as set forth in 37 C.F.R. §1.17 (p).

Consideration of this Information Disclosure Statement is respectfully requested, since the information provided herein may be material to the patentability of the subject application as defined in 37 C.F.R. §1.56.

Respectfully submitted

Edward W. Grolz

Registration No. 33,705

SCULLY, SCOTT, MURPHY & PRESSER, P.C. 400 Garden City Plaza, Suite 300 Garden City, New York 11530 (516) 742-4343 EWG:gc

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	SECOMATION DISCOMPANIE	E CITATION		16014			10/702,686			
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INITIAL	6,287,620	09/11/2001 Van Den		Van Den Ouweland, et al.			 			
	5,474,791	12/12/1995	Zablocki	Zablocki, et al.						
	5,633,031	05/27/1997	Zablocki	Zablocki, et al.						
	6,372,277	04/16/2002	Admiraa	l, et al.						
	4,228,198	10/14/1980	Burge, et	al.						
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	EP 0 132 444 B1	02/13/1985	Europe							
	WO 99/15032	04/01/1999	PCT							
	EP 0 957 178 A2	04/23/1999	Europe							
	WO 96/10650	04/11/1996	РСТ		ļ		ļ			
	OTHER DOCUM	ENTS (Includia	ng Authoi	r, Title, Date, Pertinent	Pages, Etc	:.)				
	Meyer, S. et al., Food T Beverages"	Cechnology, Vol. 5	56, no.7 (Ju	ıly 2002), pp. 42-45: "Opti	mizing Swee	tener Blends fo	r Low-Cal	orie		
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Form PTO-A820 (also form PTO-1449)

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INITIAL		6,379,735	04/30/2002	Yukio, et	al.		IF APPROPRIA		RIATE	
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	, o	6,440,222	08/27/2002	Donovan,	et al.				<u> </u>	
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	Confectionary - Production, 67(2) (Feb. 2001), p.27: "Real Sugar Flavour Without The Calories"									
	Vaccari, G. et al., Zuckerindustrie 126 (2001) Nr. 8, pp.619-624: "Cooling Crystallization Applied To The 'Extract' Of A Chromatographic Separation Process (SMB) Of Beet Raw Juice"									
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		5,127	7,957	07/07/1992	Heikkila,	et al.				N.		
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